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Juno e-mail printed Fri, 11 Feb 2000 19:31:49 , page 1

From: MHess12345@juno.com  
To: JHenny@oc.FDA.GOV.  
Subject: Irradiation ????

To Commissioner Jane E. Henney

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I have read some articles on the "irradiation" subject, I find it offensive to think that people are fooling around with the food I buy. Sure,,,, what a mean thing to do to people who do not read on this subject and could care less what is going on.

Well, I am not the only one who thinks this is an outrageous processing of fruits and vegetables that we "THINK" are pure and straight from the farms... Well, it is NOT. It has been tampered with. YES, thats it plain and clear, it has been TAMPERED with.

The irradiation has very "LITTLE" to do with killing harmful bacteria. Let me tell you, the bacteria is on the kitchen counters in peoples homes when they are preparing food and that should have been throughly cleaned. .

The people behind this venture of IRRADIATION are looking to save the grocery store owners money with this process. Because, first of all the fruits and veggies STAY ON THE SHELF LONGER< BUT< it has lost its FLAVOR even though it LOOKS SO GOOD> People think "oh gee, look how nice and red those tomatoes are and firm looking.

I know what I am talking about, because I have grown my own tomatoes, zucchini's and many, many more (to many to mention), for over 35 years. So have my parents and grandfather before me... I CAN TASTE THE DIFFERENCE.

I bought 6 mangos that were greenish with a tint of orange coloring, and when I got home and cut one open it was different in texture, and had no taste what so ever.

Even when I left them in the sun to mature further, nothing came of it. That is not normal.

None of this is NORMAL, do you understand???? It is not normal. No one gets E-coli from a fruit or vegetable unless it was sitting in its juice for days with out refrigeration.

The process IS going on right now in the supermarkets, and there is NO LABEL on it to tell anyone about the process. WHY???? because they now people dont want this to happen to our food.

Where are the VITAMINS AND MINERALS GOING WITH THIS IRRADIATION????? HUH??? No one has mentioned that. I will keep on growing my own fruits and veggies, till the day I die. I am not going to eat that hallow shell of a fruit or vegetable that has this process done to it.

I CAN TELL!!!!!! I saw and tasted the difference even before I read about this process..

PLEASE, PLEASE, make the labeling mandatory, after all wasn't the tobacco company forced to label their cigarettes "dangerous to your health"??????????

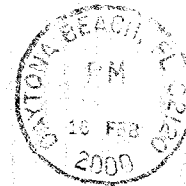
Sincerely

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